

# All About Catering

Set Lunch and Dinner Menus featuring Local Produce

## Menu A ~ £45.00 per person

Gravad lax with Wight Mermaid Gin, Juniper and Dill  
chargrilled cucumber, peashoots, dill mustard dressing and buttered rye bread

V – Marinated Artichoke and Fennel with chargrilled cucumber and peashoots

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Roast Breast of Chicken with truffle butter  
New Forest Wild Mushroom and Wight Wine Jus

V- New Forest Wild Mushroom, Isle of Wight Soft Cheese and Chive Tart

*Heritage Carrots, Snow Peas and Courgette  
Crushed New Potatoes*

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Dark Chocolate Brownie with Vanilla Bean Ice-cream  
Salted Caramel Sauce and Nut Crunch

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Coffee, Tea, Fresh Mint Infusion and Macaroons

## Menu B ~ £50.00 per person

Salad of Arreton Valley Heritage Tomatoes, Roquette and Chives  
with Rosary Goats Cheese Croquette, Spiced Fig Balsamic and Grilled Focaccia

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Duo of Island Lamb with Caramelised Shallots, Rosemary and Pinot Noir Jus  
V – Portobello Mushroom, Aubergine and Spinach Stack with Fresh Herb Jus

*Sautéed French Beans, Peas and Asparagus with Orange Zest, Toasted Almonds and Flat Parsley  
Dauphinoise Potato*

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English Sparkling Wine, Elderflower and Berry Jelly  
with Raspberry Sorbet

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Coffee, Tea, Fresh Mint Infusion and Chocolate Truffles

## Menu C ~ £55.00 per person

Potted Local Crab with Lobster Butter and a salad of peashoots, mange tout and confit lemon  
served with Melba Toast

V – Potted Tomato, Avocado and Feta with a salad of peashoots, basil and pinenuts

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Charred Fillet of Island Beef with a fresh horseradish and brioche crust, Sticky Veal Jus

V – Roasted Red Pepper with Roasted Vegetable Quinoa, tomato and chilli sauce

*Baby Leeks, Heritage Carrots and Asparagus  
Anna Potato*

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Kilner Jar of Lemon Posset with Wight Rock Sea Vodka and Ginger Snaps

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Coffee, Tea, Fresh Mint Infusion and Chocolate Truffles

Please remember, all menus are created individually for every event, and we are happy to discuss any variation  
or alternative you might like.

All menus are based on a minimum of 50 covers ~ All prices are quoted ex-VAT

### All About Catering

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